



# TOWEL SANITIZING SOLUTION

## MIX

- Use 1 tablespoon (1 capful) bleach per gallon of warm water. *Do not use bleach that is scented, colored or has additives.*
- Solution should be 100 parts per million (ppm) chlorine. *You must use test strips for chlorine to verify the concentration.*
- Quaternary ammonia (quats or bar rinse) is also an approved sanitizer. Follow directions on the container to attain 200 ppm. Use appropriate test strips.

## USE

- Label sanitizer buckets and place in all food preparation and other areas as needed.
- All wiping towels should move freely in the solution. Do not overstuff the bucket.
- All wiping towels must be kept in the sanitizing solution between uses. *Do not leave towels on counters, tables, shelving, etc.*
- Wipe down all food contact surfaces between uses and at least every 4 hours to help avoid cross contamination.
- *Do not wash or rinse hands in sanitizer bucket.*

## CHANGE

- Change sanitizing solution when it becomes cloudy or when it contains excessive food particles or meat juices.
- Always change the solution when the sanitizer falls below 100 ppm chlorine or 200 ppm quats.

## NOTE

- These standards are based on California Uniform Retail Food Facilities Law (CURFFL), sections 114060; 114090; 114160 (d).



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